

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0211922 - THE HUB – EMPLOYEE DINING		Site Address 2700 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 05/20/2025		Placard Color & Score GREEN 90		
Program PR0371423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SANTA CLARA MARRIOTT LII		Inspection Time 14:15 - 15:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By GABBY VALLEE				FSC

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		X
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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Program PR0371423 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SANTA CLARA MARRIOTT LIMITED P	Inspection Time 14:15 - 15:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Side warming cabinet measured to have sausages at 117F-123F.

Other PHFs in cabinet measured to be above 135F (see measured observations)

[CA] PHFs shall be held at 135°F or above for hot holding.

[COS] Sausage was reheated in oven to 165F and upright warmer had power turned up to increase ambient temperature.

Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Utensils in dispenser cup had lip contact portion facing up. [CA] Utensils that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. Ensure utensil handles are facing customer in dispenser.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cubed ham	Self service salad bar	42.00 Fahrenheit	Per employee salad bar is kept out from lunch to dinner and then all items are discarded if not consumed
Spanish rice	Upright warming cabinet	137.00 Fahrenheit	
Sausage	Upright warming cabinet	117.00 Fahrenheit	
Milk in pitcher	1 door upright cooler	40.00 Fahrenheit	
BBQ beef	Self service steam table	172.00 Fahrenheit	
Roasted corn	Self service salad bar	44.00 Fahrenheit	Per employee salad bar is kept out from lunch to dinner and then all items are discarded if not consumed
Potato soup	Upright warming cabinet	137.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Half and half	1 door upright cooler	40.00 Fahrenheit	
White beans	Self service salad bar	44.00 Fahrenheit	Per employee salad bar is kept out from lunch to dinner and then all items are discarded if not consumed
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Potato soup	Soup warmer	168.00 Fahrenheit	
Hot water	3-comp sink in main kitchen	120.00 Fahrenheit	
Spanish rice	Self service steam table	153.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/3/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Gabby Vallee
Senior Restaurant Manager

Signed On: May 20, 2025